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UNITED STATES DEPARTMENT OF AGRICULTURE
Production and Marketing Administration
Washington 25, D. C.

TO: PACKERS, BROKERS, DISTRIBUTORS, AND CONSUMERS OF CANNED VEGETABLES

Gentlemen:

The first issue of the United States Standards for Grades of Frozen Cooked Squash is attached. These standards are being issued by the Department after careful consideration of all data and views submitted by individual members of the industry, trade associations, and from other sources. These standards were published in the FEDERAL REGISTER on September 4, 1953 (18 F.R. 5364) and will become effective on October 5, 1953.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sale in wholesale transactions and as a basis for determining loan values on hypothecated stocks. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which service is available for inspection of other processed products as well.

It is the earnest desire of the Department to build standards of quality that will (1) faithfully represent the steps or differences in market value, and (2) bring about a uniform quality description in simple, easily understood terms upon which satisfactory trading can be effected.

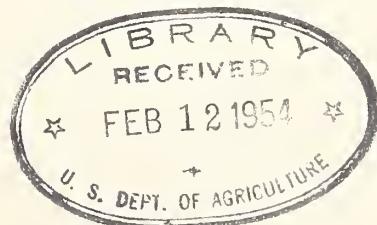
We shall appreciate your continued cooperation; and we hope that you will be good enough to write to us in detail concerning any improvements which you may wish to suggest in order that such suggestions can be considered in connection with any future revisions of these standards.

Very truly yours,

F. L. Southerland
F. L. Southerland
Chief, Processed Products
Standardization and Inspection Division
Fruit and Vegetable Branch

Attachment

Agriculture - Washington



UNITED STATES DEPARTMENT OF AGRICULTURE
Production and Marketing Administration
Washington 25, D. C.

First Issue

UNITED STATES STANDARDS FOR GRADES OF FROZEN COOKED SQUASH /1
(7 CFR, Section 52.650)
Effective October 5, 1953

"Frozen cooked squash" is the clean, sound, properly matured product made from varieties of fall or late type squash which have been properly prepared by washing, cutting, cleaning, steaming, reducing to a pulp and removing seed and fiber. The product is then frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product.

GRADES OF FROZEN COOKED SQUASH

"U. S. Grade A" or "U. S. Fancy" is the quality of frozen cooked squash that possesses a good consistency; that possesses a good color; that possesses a good finish; that is practically free from defects; that possesses a good flavor and odor; and scores not less than 85 points when scored in accordance with the scoring system outlined in this section.

"U. S. Grade B" or "U. S. Extra Standard" is the quality of frozen cooked squash that possesses a reasonably good consistency; that possesses a reasonably good color; that possesses a reasonably good finish; that is reasonably free from defects; that possesses a fairly good flavor and odor; and scores not less than 70 points when scored in accordance with the scoring system outlined in this section.

"Substandard" is the quality of frozen cooked squash that fails to meet the requirements of U. S. Grade B or U. S. Extra Standard.

/1 The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

ASCERTAINING THE GRADE

The grade of frozen cooked squash may be ascertained by considering, in conjunction with the requirements of the respective grade, the respective ratings for the factors of consistency, color, finish, and absence of defects.

The relative importance of each scoring factor is expressed numerically on the scale of 100. The maximum number of points that may be given each factor is:

<u>Factors</u>	<u>Points</u>
(i) Consistency - - - - -	30
(ii) Color - - - - -	20
(iii) Finish - - - - -	20
(iv) Absence of defects - - -	<u>30</u>
Total score	100

The scores for the factors of consistency, color, finish, and absence of defects are determined after the frozen cooked squash is heated in a double boiler, or in a covered pan until thoroughly warmed and completely free from ice crystals. The warmed product is then stirred to blend all separated liquid into a uniform mixture. The requirements for flavor and odor are also ascertained on the warmed product.

"Good flavor and odor" means that the product after heating, has a good, characteristic normal flavor and odor and is free from objectionable flavors, and objectionable odors of any kind.

"Reasonably good flavor and odor" means that the product, after heating may be lacking in good flavor and odor but is free from objectionable flavors and objectionable odors of any kind..

ASCERTAINING THE RATING FOR THE FACTORS WHICH ARE SCORED

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "17 to 20 points" means 17, 18, 19, or 20 points).

I CONSISTENCY

- (A) Frozen cooked squash that possesses a good consistency may be given a score of 26 to 30 points. "Good consistency" means that the warmed mixed squash, after emptying from a container to a dry flat surface, forms a well-mounded mass, and that at the end of two minutes after emptying on such surface there is not more than a slight separation of free liquor.
- (B) If the frozen cooked squash possesses a reasonably good consistency, a score of 21 to 25 points may be given. Frozen squash that falls into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably good consistency" means that the warmed mixed squash after emptying from the container to a dry flat surface, may be reasonably stiff, but not excessively stiff; forms a moderately mounded mass, and that at the end of two minutes, after emptying on such surface, there may be a moderate, but not excessive separation of free liquor.
- (SSTD) Frozen cooked squash that fails to meet the requirements of the foregoing paragraph (B) may be given a score of 0 to 20 points and shall not be graded above substandard, regardless of the total score for the product (this is a limiting rule).

II COLOR

- (A) Frozen cooked squash that possesses a good color may be given a score of 17 to 20 points. "Good color" means that the color of the warmed mixed squash possesses a practically uniform, bright, typical color; and is free from discoloration due to oxidation, or other causes.
- (B) If the frozen cooked squash possesses a reasonably good color, a score of 14 to 16 points may be given. Frozen squash that falls into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably good color" means that the color of the warmed cooked squash possesses a reasonably uniform, reasonably bright, typical color, and the color may be variable or slightly dull but is not off-color.
- (SSTD) Frozen cooked squash that is off-color for any reason or fails to meet the requirements of the foregoing paragraph (B) may be given a score of 0 to 13 points and shall not be graded above substandard, regardless of the total score for the product (this is a limiting rule).

III FINISH

The factor of finish refers to the texture of the product and from freedom from hardness of the squash particles.

- (A) Frozen cooked squash that possesses a good finish may be given a score of 17 to 20 points. "Good finish" means that the warmed mixed squash has an even texture, is granular but not lumpy, pasty or "salvy," and the squash particles are not hard.

(B) If the frozen cooked squash possesses a reasonably good finish, a score of 14 to 16 points may be given. Frozen squash that falls into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably good finish" means that the warmed mixed squash has an even texture, may lack granular characteristics, may be slightly pasty or slightly "salvy" but not decidedly pasty or decidedly "salvy," and the squash particles are not hard.

(SSTD) Frozen cooked squash that fails to meet the requirements of the foregoing paragraph (B) may be given a score of 0 to 13 points and shall not be graded above substandard, regardless of the total score for the product (this is a limiting rule).

IV ABSENCE OF DEFECTS

The factor of absence of defects refers to the degree of freedom from sand, grit, or silt, pieces of seed, fiber, and from dark or off-colored particles.

"Grit, sand, or silt" means any particle of earthy material.

(A) Frozen cooked squash that is practically free from defects may be given a score of 25 to 30 points. "Practically free from defects" means that no grit, sand, or silt may be present that affects the appearance or eating quality of the frozen cooked squash, and that the number, size, and color of the other aforesaid defects present individually or collectively do not more than slightly affect the appearance or eating quality of the product.

(B) Frozen cooked squash that is reasonably free from defects may be given a score of 21 to 24 points. Frozen squash that falls into this classification shall not be graded above U. S. Grade B. or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means a trace of grit, sand, or silt may be present that does not materially affect the appearance or eating quality of the frozen cooked squash, and that any of the other aforesaid defects present individually or collectively may be noticeable but are not so large, so numerous, or of such contrasting color as to seriously affect the appearance or eating quality of the product.

SSTD) Frozen cooked squash which fails to meet the requirements of the foregoing paragraph (B) may be given a score of 0 to 20 points and shall not be graded above substandard, regardless of the total score for the product (this is a limiting rule).

TOLERANCES FOR CERTIFICATION OF OFFICIALLY DRAWN SAMPLES

When certifying samples that have been officially drawn and which represent a specific lot of frozen cooked squash, the grade for such lot will be determined by averaging the total scores of the containers comprising the sample, if, with respect to those factors which are scored:

- (1) Not more than one-sixth of the containers fails to meet the grade indicated by the average of such total scores;
- (2) None of the containers falls more than four points below the minimum score for the grade indicated by the average of such total scores;
- (3) None of the containers falls more than one grade below the grade indicated by the average of such total scores;
- (4) The average score of all containers for any factor subject to a limiting rule is within the score range of that factor for the grade indicated by the average of the total scores of the containers comprising the samples; and

All containers comprising the sample meet all applicable standards of quality promulgated under the Federal Food, Drug, and Cosmetic Act and in effect at the time of the aforesaid certification.

UNITED STATES DEPARTMENT OF AGRICULTURE
Production and Marketing Administration
Washington 25 D. C.

SCORE SHEET FOR FROZEN COOKED SQUASH
(Effective October 5, 1953)

Label		Net weight (ounces)	Capacity	Score Points	Average
I	Consistency	30	(A) 26-30 (B) 21-25 (SSd) 0-20	1/1	
II	Color	20	(A) 17-20 (B) 14-16 (SSd) 0-13	1/1	
III	Finish	20	(A) 17-20 (B) 14-16 (SSd) 0-13	1/1	
IV	Absence of Defects	70	(A) 25-30 (B) 21-24 (SSd) 0-20	1/1	
Total score		100			
Flavor and odor					
Grade					

1 Indicates limiting rule.

EFFECTIVE TIME

The United States Standards for Grades of Frozen Cooked Squash (which are the first issue) contained in this section will become effective thirty days after date of publication in the FEDERAL REGISTER.

(60 Stat. 1087; 7 U.S.C. 1621 et seq.: Pub. Law 156, 83rd Cong., Approved July 28, 1953).

Issued at Washington, D. C., this 31st day of August, 1953.

(signed) Roy W. Lennartson
Assistant Administrator
Production and Marketing Administration

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